

## 君綽軒精選美饌

## **Kwan Cheuk Heen Signature Tasting Menu**

## 黑松露焗釀蟹蓋

Baked Crab Shell Stuffed with Fresh Crab Meat and Black Truffle Paste CHAMP GOSSET BRUT EXTRA NV

濃湯松茸燉鮑翅 Double-boiled Superior Shark's Fin with Matsutake in Rich Chicken Broth

> 崑崙六頭鮑魚龍躉皮 Braised 6-head Abalone with Dried Garoupa Skin PALLISER EST RIESLING, NEW ZEALAND

魚子醬金湯龍蝦球 Poached Lobster with Caviar in Pumpkin Sauce ELDERTON E-SERISE UNOAKED CHARDONNAY

鴨肝 M5 和牛卷 Pan-fried Sliced M5 Wagyu Beef Roll with Duck Liver RARGEN ALAMOS MALBEC, ARGENTINA

蟹粉竹笙豆苗卷 Poached Bamboo Piths and Pea Shoots with Crab Roe RNZ SPY VALLEY PINOT NOIR, NEW ZEALAND

> 乾貝飄香荷葉飯 Steamed Rice with Conpoy in Lotus Leaf

原盅椰皇燕窩燉鮮奶 Double-boiled Bird's Nest and Fresh Milk in Coconut

> 每位港幣\$888 元 不包括餐酒 HK\$888 per person

Without wine pairing

每位港幣\$1,288元

連配對餐酒 5 杯

HK\$1,288 per person
With 5 glasses of wine pairing

另加一服務費 Subject to 10% service charge

<u>以上菜譜不適合任何折扣優惠</u> <u>Discount is not applicable</u>

如果您對任何食物有過敏症狀,請在點餐之前通知您的服務員 If you have allergies to any food, please inform your waiter before ordering